Lasagna (Rotini) CasseroleR10

Number of Servings: 10 (228.46 g per serving)

Amount	Measure	Ingredient
1.00	lb	Beef, ground, hamburger, pan browned, 10% fat
4.00	cup	Sauce, spaghetti, low sod
12.00	oz	Pasta, rotini noodles, enrich, dry, all brands
8.00	oz	Cheese, mozzarella, low moist, part skim, shredded
4 3/4	Tbs	Cheese, parmesan, dried, grated
1.00	cup	Cottage Cheese, 1% fat

Nutri Serving Size Servings Pe	(228g)		cts	
Amount Per Se		01		
Calories 44	0 Calo	ries from	Fat 15	
		% Da	ily Value	
Total Fat 17	26%			
Saturated	35%			
Trans Fat	On			
Cholesterol			209	
Sodium 330			14%	
Total Carbo	hydrate	43g	149	
Dietary Fiber 4g				
Sugars 14	1g			
Protein 29g	-			
. rotom 209				
Vitamin A 15	5% •	Vitamin (20%	
Calcium 25%	6 •	Iron 20%		
*Percent Daily V diet. Your daily v depending on yo	alues may b	e higher or l		
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydr Dietary Fiber	Less Than Less Than Less Than Less Than	65g 20g 300mg	80g 25g 300 mg	

Notes

- * For each pound browned ground beef EP purchase 1 1/3# 90% lean ground beef =
- * 8 pounds 90% lean ground beef should be purchased per 50 servings to = ~6# EP (entered into analysis)

Cook rotini noodles in boiling water according to directions on package. Drain and store in cold water to keep noodles from sticking. Drain when ready to use.

Brown ground beef until meat reaches internal temperature of 155 degrees F. Drain off fat.

Add spagetti sauce and bring to a simmer, stiring occasionally.

Combine meat sauce and cheeses and stir until mozarella cheese is melted. Add drained, cooked noodles. Stir lightly.

Pour into 12x20x2 inch counter pan (for 50 serv). Bake at 350 degrees F for 45 minutes to 1 hour.

Serve 1 cup serving using an 8 oz ladle or 2 #8 scoops.

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